

DIGESTIFS

one ounce pour, served neat

ITALY

Aggazzotti nocino riserva 5

made from green walnut husks; very dark and thick, one of the richest digestif; just allowed back in the country after a two year absence

Averna 3

from Sicily, making a big push as a hip cocktail ingredient; main flavor profile stems from lemon zest, bitter orange and caramel

Borsci 4

founded in 1840 in San Marzano, Apulia; quite light and sweet, with more than a hint of butterscotch

Branca Menta 4

this essentially combines the bitterness and depth of Fernet Branca with an overwhelming blast of peppermint; not for the faint of heart

Cynar 3

produced by the makers of Campari; Cynar consists of 13 herbs and plants, artichoke being the most prominent

Fernet Branca 4

a big seller in San Francisco; intensely bitter and aromatic; made from 40 herbs, roots and spices from 4 continents; aged 1 year in oak casks; ingredients include aloe, rhubarb, gum myrrh, saffron, colombus, galangal, zedoary, St. John's wort

Liquore Strega 5

created in Benevento in 1860 as Alberti's Medical Elixir, sales lagged until it was renamed Strega (Witch's Love Potion); light and bright, perhaps from dominant saffron (also big are spearmint and fennel)

Luxardo Bitter 3

Luxardo distills many liqueurs, including an exceptional Maraschino; their Bitter is comprised of orange, mint, rhubarb, thyme, marjoram

Meletti Amaro 4

best known for their wide array of anisettes, the Meletti Amaro is fairly light in body, belying its darker color; from anise, lemon, mandarin

Nardini Amaro 5

produced in Veneto since 1779 from bitter orange, alpine gentian, peppermint, licorice; distinctive chocolate impression on the palate

Nonino Amaro 5

known for their grappas, Nonino prepares this from a similar grape distillate base, plus licorice, cinchona, gentian root, tamarind, saffron

Ramazzotti Amaro 6

Originally produced in 1815 as a tonic; still made from the same recipe of 33 herbs and spices, including Sicilian oranges, cinnamon, rhubarb

S. Maria al Monte Amaro 4

from Distilleria Durbino in Genoa, founded in 1692, exclusively to make this amaro featuring rhubarb, bitter orange, cinchona bark, gentian

FRANCE

Chartreuse

Green 7

Yellow 7

Green VEP 15

Yellow VEP 15

only a lonely pair of monks know these recipes, which utilize 130 plants and flowers in the very secret mixture; Green Chartreuse is the only liqueur in the world with a completely natural green color; the green is 110°, the yellow much lighter at 80° (and sweeter from a greater degree of anise). VEP stands for Vieillessement Exceptionnellement Prolongé, translated as extra long wood aging; the VEP comes across like Chartreuse on steroids, thicker, richer, deeper, more complex

GERMANY

Jägermeister 5

sweeter than most digestifs, Jäger became popular in the US in the '70s through savvy marketing by Sidney Frank, transforming it from an obscure German digestif into a shooter for the hip set; made from a secret recipe of 56 herbs and spices with a year of oak aging

Killepitsch 4

produced in Dusseldorf from 90 herbs, berries and fruits, including anise, gentian root, and various mints

CZECH REPUBLIC

Becherovka 4

first produced in Karlovy Vary in 1807 as a medicinal tonic from a recipe of anise, cinnamon, and 32 other herbs and spices

BOLIVIA

Agwa 5

liqueur made primarily from coca leaf that also contains ginseng and guarana, sort of the 'energy drink' of digestifs

DENMARK

Gammel Dansk 4

originated in 1964, a hugely popular Danish liqueur comprised of 29 herbs, spices, fruits and roots, including Ceylon cinnamon, Seville oranges, rowanberries, nutmeg, star anise, angelica, ginger and laurel

DIGESTIF

Cal-Ital food for the soul

dee/jest/EEF: liqueur, frequently herb-based, meant for post-meal enjoyment to aid digestion - Fernet, Ramazzotti, Chartreuse, Lucid, Nardini and Becherovka are but a few of the selections available at **DIGESTIF**

at the stove:
Chef Payton Curry

at the door:
Pavle Milic, GM

LIBATION

craft cocktails

- 9 Sun & Moonshine Martini
Square One organic vodka, Falernum, balsamic cipollini
- 9 Meyer Lemon Drop
Charbay Meyer lemon vodka, lemongello, rock candy stirrer
- 10 the Nightcap
Aggazotti, Madeira, chilled espresso
- 10 Pretty Ugli
muddled basil, Acqua di Cedro uglifruit liqueur, fresh lemon, seltzer, float of Green Chartreuse VEP, over ice
- 9 Cosmo-Aperol-itan
Hangar One mandarin, Aperol, cranberry, fresh lime
- 10 Bewitching
garden muddle (mint, basil, lime, strawberry) , saba, blood orange bitters, cachaça, over ice, Strega float
- 10 Wise Sage Julep
muddle of sage, lime sugar; crushed ice, with Armagnac, St Germain elderflower liqueur, Yellow Chartreuse

classic cocktails

- 7 Negroni
Beefeater gin, Campari, Carpano Punt e Mes, over ice
- 9 Corpse Reviver
Hendricks gin, Cointreau, Lillet, Lucid absinthe, fresh lemon
- 10 Sazerac
Rittenhouse rye, Peychaud's bitters, Herbsaint rinse, over ice
- 10 Gin Sling
Junipero, Clear Creek Kirsch, fresh lime, Angostura bitters, Blenheim ginger ale, Benedictine float, over ice
- 10 Hemingway's Muse
Montaudon Champagne, Lucid absinthe

WINE

g	q	b	rouge
6	8	21	'06 Baroncini sangiovese, Tuscany
7	9	22	'05 Cantine Sant' Agata barbera, Baby Barb, Asti, Piedmont
8	11	24	'05 Heitz grignolino, Napa
8	11	24	'06 Francis Berwyn zinfandel, Paso Robles
8	11	24	'06 Le Rocche refosco, Adesso, Cagnina, Emilia-Romagna
8	11	24	'04 Recanati cabernet sauvignon, kosher, Galilee
8	12	25	'05 Marquis-Philips shiraz/cabernet, Roogie Red, South Eastern Australia
8	12	25	'04 Chariot petit sirah blend, Gypsy, American Canyon
9	12	27	'05 Cycles Gladiator pinot noir, Central Coast
9	12	28	'06 Charles Smith merlot, Holy Cow, Columbia Valley
11	14	34	'06 Lioco carignane/petite sirah, old vines, Indica, Redwood Valley
13	16	38	'05 Palmina dolcetto, Zotovich Vineyard, Santa Rita Hills
16	20	49	'05 Villa Creek grenache blend, Willow Creek cuvée, Paso Robles
17	21	53	'05 Tenuta di Trinoro cabernet franc blend, Le Cupole, Tuscany
17	21	55	'05 LaZarre pinot noir, Bien Nacido Vineyard, Santa Maria
*	*	56	'02 Col Solare cabernet/merlot/syrah, Columbia Valley (half bottle)
20	25	60	'05 Stuhmuller cabernet sauvignon, Alexander Valley
*	*	65	'05 Gaja Ca' Marcanda merlot blend, Promis, Tuscany
*	*	70	'03 Tomaso Bussola bordeaux blend, l'errante, TB, Veneto
*	*	75	'99 Felsina cabernet sauvignon, Maestro Raro, Tuscany
*	*	77	'03 San Rustico corvina blend, Gaso, Valpolicella Classico, Amarone, Veneto
*	*	80	'06 Turley zinfandel, old vines, California
*	*	85	'05 Robert Foley charbono, Napa
*	*	155	'90 Borgogno nebbiolo, riserva, Barolo, Piedmont
*	*	123	'05 Pax rhone blend, cuvée Moriah, Sonoma
*	*	248	'01 La Spinetta nebbiolo, Vigneto Staderi, Vürsù, Barbaresco, Piedmont

Wine listed here is stored on premise. For a broader selection, the behemoth novella known as the Cowboy Ciao wine list is also available for your perusal. Please understand, wine from that list will take a bit longer to deliver from Cellar to table.

DRINK

h2o & soda

- 3/5 Fiji still water, Republic of Fiji
- 5/9 Antipodes sparkling water, New Zealand
- 3 Aranciata sparkling orange, Sicily
- 3 Blenheim ginger ale, South Carolina
- 3 Golden Maple root beer, Milwaukee, WI
- 3 Moxie original elixir, Boston, MA

beer & cider

- 5 Trumer pils, Berkeley, CA
- 4 Moretti dark lager, Italy
- 12 Isle of Skye Wee Beast (500 ml), Scotland
- 5 Eel River IPA, organic, Fortuna, CA
- 11 Saison Dupont farmhouse ale, Belgium
- 6 Dogfish Head Indian brown ale, Delaware
- 9 Bluebird bitter (500 ml), United Kingdom
- 6 Anchor steam, San Francisco, CA
- 8 Reissdorf kölsch, Germany
- 7 Okacim porter, Poland
- 5 Menebrea pale, Italy
- 15 Normandy cider (375 ml), France

coffee & tea

- 3 espresso
- 4 cappuccino
- 3 Espressions Roastery private blend coffee
- 3 China Mist organic black iced tea
- 3 Two Leaves & a Bud loose leaf tea sachet

g q b fizz

- 7 * * NV Foss Marai prosecco, Valdobbiadene, Veneto (quarter bottle)
- 8 * 25 NV Col di Luna rosé, Valmonte, Veneto
- 9 * 28 '07 Marengo moscato, Scrapona, Asti
- 12 * 40 NV Montaudon brut, Reims, Champagne
- * * 50 NV Michel Turgy blanc de blanc, Mesnil-sur-Oger, Champagne (half bottle)
- * * 111 NV Egly-Ouriet brut, Tradition, grand cru, Ambonnay, Champagne

pink

- 8 10 26 '06 Kracher zweigelt, Burgenland
- 10 13 30 '06 Bonaccorsi pinot noir, Pink Monkey, Sanford & Benedict Vineyard, Santa Barbara

bianco

- 7 9 22 '06 Boutari moschofilero, Mantinia
- 8 10 23 '06 Le Rote vernaccia, San Gimignano, Tuscany
- 8 11 24 '06 Schlumberger pinot gris, Alsace
- 9 12 24 '07 Wishing Tree chardonnay, unoaked, Western Australia
- 9 12 26 '06 Optimist Creed sauvignon blanc, McDowell Valley, Mendocino
- 11 14 30 '06 Gagliardo favorita, Fallegro, Roero, Piedmont
- 12 15 32 '06 Elyse chenin blanc/viognier/malvasia bianca, La Peche, Napa
- 12 16 33 '06 Westerly viognier, estate, Santa Ynez
- 13 17 35 '05 Jean Collet chardonnay, Chablis, Burgundy
- 14 18 38 '06 Abbazia di Novacella kerner, Alto Adige
- * * 39 '04 Tablas Creek vermentino, estate, Paso Robles
- 15 19 45 '05 Palmina arneis, Honea Vineyard, Santa Ynez Valley
- 16 20 46 '05 Venica & Venica tocai fruilano, Collio, Friuli
- 16 20 47 '06 Garretson roussanne, the Limóid Cior, Paso Robles
- * * 60 '06 Ramey chardonnay, Sonoma Coast
- * * 61 '05 La Sirena muscat canelli, Moscato Azul, Solari Vineyard, Calistoga
- * * 65 '01 Edi Simcic chardonnay, Goriska, Brda

g ~ glass (six ounces)

q ~ quartino (eight ounces)

b ~ bottle